

ALL NEW

BREAKFAST MENU

Create Your Own Breakfast Burrito - \$12pp***
scrambled eggs, chorizo, pico de gallo, shredded
cheese, sour creme, refried bean, corn and flour
tortillas, seasonal fresh fruit

All American Breakfast - \$12pp ***
scrambled eggs, hash browns, bacon, breakfast
sausage, biscuits, seasonal fresh fruit

Continental Breakfast - \$9pp ***
apple, yogurt, bagel and cream cheese

Coffee Service- \$30

96 oz regular or decaf, 12-12oz cups with lids,
sugar, sweet n low, splenda, flavored creams

Juice - \$2.25 each ***

10 oz bottles, assorted varieties

Sparkling Water - \$1.75 each ***

12 oz cans

Bucket of ice - \$5

minimum order 12 people

Lunch Menu

Served in a box with our homemade chips,
coleslaw, and pickle \$13 (minimum 12 each item)

Jr Club - bacon, fresh roasted turkey breast,
lettuce, tomato and mayo between white toast

Tuna Salad or Chicken Salad - house made on
croissant roll with crisp lettuce

Ham and Swiss on Rye - fresh baked ham with
swiss cheese on bakery rye bread

Italian Beef - sliced beef au jus on french bread
(6 inch sections) *add 12 oz.sauteed peppers \$8



Fresh made from our kitchen to yours!



Desserts

Butter Rum Cake \$29

9" round, yellow cake infused with rum then
baked with carmelized pecans.

Oreo Ice Cream Pie \$30 (9 x 13)

Layers of chocolate ice cream, vanilla ice cream,
crushed oreos, and creamy topping

Chocolate Caramel Cake \$25 (9 x 13)

Moist chocolate cake infused with caramel, then
whipped topping, chocolate and caramel drizzles

Chocolate Eclair Cake \$29 (9 x 13)

Vanilla custard and creamy chocolate layered
between honey graham crackers.

Bar Beverages

House Wines by the bottle \$15

Chardonnay

Merlot

Cabernet Sauvignon

White Zinfandel

Sauvignon Blanc

Chianti

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Six Pack Bottled Beer \$10

Bud Lite, Miller Lite, Mich Ultra, Coors  
Lite

Six Pack Bottled Imports \$15

Corona Lite, Heineken

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Specialty Cocktails 16 oz.

Maple Bourbon Old Fashioned \$18

Lavender Martini \$18

White or Red Sangria \$12

Lime Margarita \$14

**JENNY'S
CATERING
MENU**

11041 S MENARD ~ CHICAGO RIDGE

708.229.2272

jennyschicagoridge.com



Dinner Menu

Family Style - \$175

4 pounds roast sirloin of beef au jus, 1/2 pan buttery mashed potatoes, 12 oz gravy, 15 piece seasoned roast chicken with bread dressing, 1/2 pan fresh vegetable medley, 1/2 pan ziti pasta with house made marinara and italian sausage, bakery bread and butter (serves 12 -15)

Rib Dinner

Our tender BBQ ribs, cut in 2 bone sections, homemade potato chips, fresh made creamy cole slaw 2 LB - \$30 4 LB - \$46

Beef Package - \$125

2 pounds of sliced tenderloin, 4 twice baked potatoes, garden salad with choice of dressing, seasoned bakery bread and butter (serves 4)

Turkey Package - \$160

5 pound white and dark meat roasted turkey, 1/2 pan of bread stuffing, 1/2 pan mashed potatoes with 12 oz gravy, 1/2 pan of fresh vegetable medley, 1/2 pan ziti pasta with house made marinara, 12 oz cranberry (serves 8 -12)

Taco Bar- \$5 pp

Choice of tex mex chicken, south of the border seasoned ground beef or tender steak. Taco fillings include your protein choice, cheddar cheese, diced tomatoes, shredded crisp lettuce, chopped cilantro, tex mex sauce, cilantro lime rice, refried beans, and homemade tortilla chips with corn salsa. Served with flour or corn tortillas.



Warming Stands ~ \$12 per set
wire stand, deep aluminum pan, 2-4
hour fuel can, serving fork and spoon

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✕ By the piece or By the pound ✕

Pepper Rubbed London Broil \$13 pd

Roast Pork Tenderloin \$11 pd

Fresh Polish and Sauerkraut \$8 pd

Homemade Meatballs in Marinara \$8 pd
 (approximately 2 oz. each)

BBQ Ribs by the slab \$19

Baked or Fried Chicken

25- 50 pieces ~ \$2 each

50+ ~ \$1.50 each

Baked Stuffed Tuffoli \$2.50 each

(pasta shells with ricotta, italian sausage, house marinara)

Chicken Marsala

(mushroom wine sauce)

or

Chicken Parmesan

(hand breaded cutlets with marinara)

both served over pasta

Full pan (approx. 16 four ounce pieces) \$69

1/2 pan (approx. 8 four ounce pieces) \$42

House Made Italian Sausage and Peppers

4 " sections with peppers and onions in garlic wine sauce

Full Pan (30 pc) \$50 1/2 Pan (14pc) \$30

Ziti Pasta with Homemade Marinara Sauce

Full Pan \$38 1/2 pan \$20

Creamy Chicken Enchiladas

Full Pan(24) \$59 1/2 Pan (12) \$32

Fresh Atlantic Salmon \$16 per piece

(6 ounce seasoned baked to perfection)



Starters and Sides

Our Famous Oxtail Soup

Quart ~ \$19 12 oz. ~ \$8

Homemade Tomato Bruschetta

Quart ~ \$12 12 oz. ~ \$7

Seasoned Bakery Bread

\$1 (8 inch loaf)

Creamy Potato Salad or Cole Slaw

\$6 per pound

Fresh Seasonal Fruit Platter

14 inch round ~ \$40

Vegetable Platter

14 inch round ~ \$30

(carrots, cucumbers, broccoli, green peppers, cherry tomato, celery with ranch dipping sauce)

Buttery Mashed Potatoes with Gravy

Full Pan \$40 1/2 Pan \$25

Mixed Fresh Vegetable or Garden Salad

Full Pan \$38 1/2 Pan \$20

Homemade Salad Dressings

12 oz \$8 32 oz \$15

Jorge's Corn Casserole ✕

Full pan \$40 1/2 pan \$20 ✕

7 Layered Salad

(mixed greens, chopped peppers, chopped celery, peas, green onion, cheddar cheese, bacon, sweetened mayonnaise dressing)

Full pan \$40 1/2 pan \$25

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### \*Customized catering packages available\*

### \*Holiday catering packages\*

Minimum order amounts apply

Prices subject to unexpected food costs

Orders must be placed at least 48 hours prior

3% credit card fee

tax additional

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Ask about our all new

Party Helper Service

• • Servers ~ Bartenders ~ Delivery

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